



Welcome to Walung Bangket

This restaurant is dedicated to celebrating Balinese cuisine and offers a selection of Balinese specialties, with an emphasis on typical North Bali dishes. The vast majority of ingredients come from our own vegetable and spice gardens which you can visit on the complimentary Plantation Walk every morning. The cuisine of North Bali relies heavily on the abundance of vegetables which are typically blanched, preserving their taste as well as their antioxidants and is naturally quite healthy. There are many different *Sambals* to provide a bit of spice and twist to the dishes - some of these are very spicy but most have very subtle flavors. The degree of spiciness is indicated on the menu.

In Bali, meals are typically enjoyed with family or a group of friends and consist of a number of dishes which are shared. We would therefore, encourage you to order a few dishes for your party, together with rice or fries and a selection of *Sambals*. These will all be served together in small pots while each of you will have individual plates so that you can all try a bit of everything. Desserts can be ordered separately. To facilitate matters, we offer a *North Bali Sampler* which consists of some of our own favorites. Our waiters will be very happy to assist you in selecting your meal and advising you on the dishes.

We hope you will enjoy with our authentic Balinese meal!

Please let us know should you have any allergies

Prices in '000 of Rupiah and subject to 11% government tax & 10% service charge



Snacks

Kampid Megoreng

80

Deep-fried chicken wings, stuffed with smoked bacon, tomato, cheese, served with sambal mayo

Urutan Panggang

80

Grilled Balinese pork sausage, fresh lettuce, pickled vegetables

Sate Kampid

75

Grilled chicken wings on skewers, sautéed broccoli

Seban Goreng

75

Sautéed baby corn, green bean, chayote, fresh mushrooms

Sela Goreng

75

Cassava fries, Sambal Bejek, Sambal Ulek

Tipat Tahu

70

Rice cakes, tofu, bean sprouts, crispy beans, mixed with peanut sauce

Kentang Goreng

70

Potato fries mixed with garlic & aromatic ginger paste

Vegetables

Basang Guling

90

Blanched cassava leaves, lemongrass sauce, chili

Add chicken/pork +35

Urab Gedang

90

Blanched young papaya, long beans, grated coconut

Add chicken/pork +35

Jukut Ares

90

Banana stem soup with red beans

Add chicken +35

Jukut Nangka

90

Young jack fruit soup with black bean

Add chicken/pork +35

Jukut Serantugan

90

Balinese soup with fresh vegetables

(eggplant, torch ginger, jack beans, chayote, long & green beans)

Pelecing Tuwung

85

Stir-fried eggplant, chili kaffir lime sauce

Urab Paku

85

Mixed blanched edible fern with grated coconut, red beans

Jukut Undis

80

North Bali style black bean soup flavoured with torch ginger

Pusuh Menyat Nyat

Banana blossom, red beans in a yellow paste

90

Add chicken +35

Serombotan

Raw eggplant, blanched vegetables (cucumber, beans sprouts, spinach)
grated coconut, crispy beans with garlic & lesser galangal seasoning

85

Jamur Megoreng

Stir-fried black mushroom, chayote and green beans

85

Rambanan

Blanched vegetables (spinach, beans sprouts, long beans)
with a turmeric galangal sauce, torch ginger

80

Chef's Selections

Sate Languan

195

Char-grilled tuna on skewers,
served with blanched long beans & bean sprouts mixed in chili kaffir lime dressing

Timbungan Be Siap

205

Tender chicken marinated with aromatic spices, cooked to perfection
inside
a bamboo stalk over an open flame

Timbungan Tahu

160

Delicate tofu marinated with aromatic spices, cooked to perfection inside
a bamboo stalk over an open flame

Meat & Seafood

North Bali Sampler

225

Siap Betutu (steamed chicken leg, Balinese paste)

Basang Guling (blanched cassava leaves, lemongrass sauce)

Sambal (tomat, bawang matah, bejek)

Be Pasih Base Bongkot

210

Stir-fried tuna, squid and prawn in torch ginger paste, served with Jukut Urab

Sate Lilit

205

Grilled minced fish on lemongrass skewers,
served with blanched long beans & bean sprouts mixed in chili kaffir lime dressing

Be Campur

205

Balinese pork sausage, Sate Lilit , Pork Sate, Jejeruk, shrimp crackers

Sate Pelecing

195

Grilled pork on skewers, Balinese chili sambal

Tipat Blayag

135

Rice cake, mixed fresh vegetables, chicken broth, pork sate skewer,
sliced chicken, shrimp crackers

Sere Bawang

130

Stir-fried sliced chicken with shallot & lemongrass sauce

Jejeruk

115

Stewed minced pork with coconut milk, young papaya, grated coconut,
cassava leaf

Lawar Nangka

110

Combination of traditional chicken sauce with young jack fruit,
long bean, grated coconut

Sambal Journey

Bongkot	35
Torch ginger, chili, shallots	
See	35
Lemongrass, chili, shallots	
Bawang matah	35
Shallots, lemongrass, chili	
Ulek	35
Fresh tomato, red chili, shallots & garlic	
Bejek	35
Lemongrass, red chili, yellow paste, coconut milk	
Embe	35
Fried shallots & garlic, red chili	
Tuwung	35
Sliced raw egg plant, shallots, chili	
Sambal Jongor	35
Fresh hot chili sambal	

Special note for *Sambal* spiciness levels:

mild 

medium 

very spicy 

Balinese Flavours Family Style Menu

Kekomoh

Minced chicken stewed in yellow spice paste featuring torch ginger

Sate Languan

Char-grilled tuna on skewers, chili kaffir lime sambal

Lawar Nangka

Combination of traditional chicken sauce with young jack fruit, long bean, grated coconut

Jejeruk

Stewed minced pork with coconut milk, young papaya, grated coconut, cassava leaf

Sweets

Please refer to our Sweets menu for your choice

650

Suitable for 2 guests

Sweets

Dadar Gulung

Balinese style crêpes with a grated coconut and palm sugar filling

80

Nyad Kesela

Thinly cut steamed cassava squares crowned with luscious black rice, grated coconut and palm sugar syrup

75

Bubuh Injin

Black rice porridge, coconut milk, palm sugar syrup, stewed sweet potato

75

Godoh

Banana fritters, palm sugar syrup, grated coconut, served with steamed black rice

75

Bubuh Sumsum Campur

Rice flour porridge served with palm sugar syrup, coconut milk, stewed pumpkin and sweet corn

75

Kolak

Stewed of ripe *bananas* or *sweet potato* cooked in palm sugar, infused with the aromatic flavors of ginger and pandan leaves, coconut milk

75

Pisang Rai

Steamed bananas in rice flour coating, served with grated coconut and palm sugar syrup

75